

March 19.

Boston.

Sch. Raymah, 80,000 haddock, 10,000 cod.
 Sch. Benjamin F. Phillips, 40,000 haddock, 10,000 cod.
 Sch. Matchless, 55,000 haddock, 10,300 cod.
 Sch. Richard J. Numan, 4000 haddock.
 Sch. John M. Keen, 6000 haddock, 300 cod, 200 hake.
 Sch. Albert W. Black, 3800 haddock, 2200 cod.
 Sch. Vigilant, 10,000 salt cod.
 Sch. Manomet, 6000 haddock, 1000 cod.
 Sch. Henrietta G. Martin, 7000 haddock, 500 cod.
 Sch. Emily Cooney, 14,000 haddock, 500 cod, 500 hake.
 Sch. Philip P. Manta, 7000 hake, 4000 cusk 5000 halibut.
 Sch. Fitz A. Oakes, 1000 haddock, 3000 cod.
 Sch. Ida S. Brooks, 10,000 haddock, 1000 cod.
 Sch. Massasoit, 1000 haddock, 7000 cod.
 Sch. Buema, 10,000 haddock.
 Sch. Elizabeth Silsbee, 70,000 haddock, 5000 cod.
 Sch. Illinois, 60,000 haddock, 10,000 cod.
 Sch. Fish Hawk, 5000 haddock, 1000 cod.
 Sch. Mary Edith, 8000 haddock, 1000 cod.
 Sch. Harvester, 5000 cod, 5000 hake, 15,000 cusk, 5000 halibut.
 Sch. George H. Lube, 7000 haddock, 500 cod.
 Sch. George E. Lane, Jr., 3500 haddock, 5500 cod.
 Sch. A. C. Newhall, 1500 haddock, 400 cod.
 Sch. Walter P. Goulart, 50,000 haddock.
 Sch. Frances V. Silva, 10,000 haddock.
 Sch. Kernwood, 12,000 haddock.
 Sch. Sadie M. Nunan, 18,000 haddock, 1000 cod.
 Sch. Olive F. Hatchings, 15,000 haddock.
 Sch. Stranger, 8000 haddock, 600 cod.
 Sch. Hope, 8000 haddock, 500 cod.
 Sch. Hattie F. Kuowilton, 500 haddock, 5000 cod.
 Sch. Quannapowett, 40,000 haddock, 7000 cod, 5000 cusk.
 Sch. Jessie Costa, 2000 cod, 4000 cusk, 6000 halibut.
 Sch. Nettie Franklin, 4000 haddock, 8000 cod, 9000 cusk, 6000 halibut.
 Sch. Grace W. Hone, 2500 haddock.
 Sch. Mattie Brindage, 12,000 haddock, 500 cod.
 Sch. Francis J. O'Hara, 22,000 haddock, 5000 cod, 6000 cod.
 Haddock, \$1.50 to \$2; large cod, \$4 to \$4.50; market cod, \$2; hake, \$2 to \$5; pollock, \$3.

Fishing Fleet Movements.

Sch. Flirt is now fitting for a salt bank cod-fishing trip under command of Capt. Alfred Green.
 Sch. Selma was at Shelburne, N. S., on Friday.
 Sch. W. H. Moody was at Sand Point, N. S., last Monday. She reported loss of an anchor.

March 21.

SECOND SEINER AWAY.

Sch. Arthur James Sails South After Mackerel Schools.

Sch. Arthur James, Capt. Archibald Devine, sailed south seining this forenoon. She is the second vessel of the fleet to get away this season.

March 20.

TO DESTROY DOGFISH.

Fish Commissioner Sends Bill to Cong. Greene.

WILL BE INTRODUCED TODAY.

Carries Appropriation of \$25,000 To Test Fish as Commodity.

As chairman of the special sub-committee of the committee on merchant marine and fisheries having the matter in charge, Representative Greene yesterday received from Fish Commissioner Bowers a draft of a bill "To reduce the ravages of the dogfish and to create a market for such fish.

Mr. Greene will introduce the bill in the house today. It provides that the bureau of fisheries shall conduct investigations and experiments having for their object the mitigation of the damage now done the fishing industry by the dogfish.

To establish this the bureau shall determine the most effective method to reduce the number of dogfish and to capture them in wholesale quantities; to find the recognized value of dogfish as a source of fertilizer, oil and leather and how they can be utilized for such purposes; to test the usefulness of dogfish for food, fresh salted, smoked or canned, and make such other inquiries as the commissioner of fisheries may deem desirable to keep the dogfish in check, or to have a profitable market for them; or to induce fishermen to engage in the dogfish fishery, so as to convert a now worthless and destructive fish into a valuable commodity. The bill appropriates \$25,000 to carry out the idea.

The draft of the bill which was requested by the subcommittee was accompanied by the following letters from Commissioner Bowers:

"The ravages of the various species of dogfish on our coasts have become very serious and in some sections are a distinct menace to the welfare of the fishing people. The dire damage done to our fisheries by these fish amounts to many hundreds of thousands of dollars, while the indirect injury to the industry due to the destroying, harassing and driving away by dogfish of valuable food fish and other products is many times greater.

"Owing to the entire absence of a market for dogfish, the fishermen are placed at a disadvantage and will probably never be able, unaided, to ameliorate the conditions, but if the dogfish can be shown to have an economic value and a way of utilizing them can be made known, then the fishermen will hold them in check, regular fishing will be improved and new products of value will be placed on the market.

"The bureau regards this matter as eminently worthy of consideration and heartily urges early action along the lines in the proposed bill.

"There can be little doubt that if the bureau is authorized to make a comprehensive investigation and is provided with the necessary funds a method will be found for combating the dogfish and a new industry with numerous branches will be established."

The subcommittee will meet in the near future to take action upon the bill. It is expected it will be reported to the full committee without delay.

March 20.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Elizabeth Silsbee, via Boston.
 Sch. Flora J. Sears, shore.
 Sch. Mary Cabral, shore.
 Sch. Genesta, shore.
 Sch. Viking, shore.

Today's Fish Market.

These prices are based on the last known sales.

Salt handline Georges codfish, \$5.25 per cwt. for large, \$4.25 for medium.

Salt trawl Georges codfish, \$4.50 for large, 3.50 for medium.

Salt hake, \$1.00.

Salt haddock, \$1.50.

Salt cusk, \$2.25.

Salt trawl bank codfish, \$3.50 for large, \$3.00 for medium.

Newfoundland frozen herring for salt, \$3.00 per cwt.

Shore frozen herring, for salt, \$2.50 per cwt.

Splitting prices of fresh fish: Large Eastern cod, \$1.75; medium do., \$1.25; large Western cod, \$2.12 1-2; medium do., \$1.50; haddock, 85 cts.; cusk, \$1.25; hake, 80 cts.; pollock, 65 cts.

Fresh halibut, 8 cts. per lb. for white and 5 cts. for gray.

Boston.

Sch. Two Sisters, 700 cod.
 Sch. Minnie, 400 cod.
 Sch. Florida, 500 cod.
 Sch. Annie Perry, 8000 haddock, 500 cod.
 Steamer Isabel, 4000 cod.
 Sch. Elsie F. Rowe, 7000 haddock, 300 cod.
 Sch. Sylvia M. Nunan, 14,000 haddock, 2500 cod.
 Sch. Mary E. Cooney, 10,000 haddock, 1000 cod.
 Sloop Venus, 800 haddock, 1000 cod.
 Sch. Ignatius Enos, 2000 cod.
 Sch. Hope, 8000 haddock, 1000 cod, 1000 hake.
 Sch. Quartette, 5000 haddock, 500 cod.
 Sch. Yankee, 10,000 cod.
 Sch. Mertis H. Perry, 3500 haddock, 14,000 cod.
 Sch. Laura Enos, 500 cod.
 Sch. Sarah, 800 haddock, 800 cod.
 Sch. Estelle S. Nunan, 1000 haddock, 1500 cod.
 Sch. Juliette, 4000 haddock, 300 cod.
 Sch. Agnes V. Gleason, 8000 haddock, 3000 cod, 1000 hake, 300 halibut.
 Sch. Natalie J. Nelson, 45,000 haddock, 15,000 cod.
 Sch. Valentina, 2000 haddock, 4000 cod.
 Haddock, \$3; large cod, \$3.50 to \$4.50; market cod, \$1.50 to \$3; hake, \$3 to \$6.

Fishing Fleet Movements.

Schs. Maggie and May, Alice R. Lawson and Athlete cleared from Halifax, N. S., yesterday.

March 21.

To Protect Clam Industry.

The Canadian government is being appealed to to protect the clam industry, which is extensively followed on the Atlantic and Pacific coasts. The clam fisheries are extremely profitable, yielding considerably over \$240,000 a year, but are being so rapidly depleted that protective measures will soon have to be enforced.

March 20.

ANOTHER BANKER ASHORE.

Sch. Bohemia in Trouble at Whitehead, N. S.

Big Tug Sent from Halifax to Her Assistance.

Another of the Gloucester salt bank codfishing fleet is in trouble. Word was sent to Halifax, N. S., last night from Whitehead, N. S., stating that sch. Bohemia of this port engaged in a salt bank trip, was ashore and asking that a tug be sent to her assistance. The tug Roebbing, one of the largest on the Nova Scotia coast, was sent to her assistance at midnight. The Bohemia is a fine vessel, 124.43 tons gross, 85.43 tons net, owned by Sylvanus Smith & Co., commanded by Capt. Ormsby Seeley and insured by the Gloucester Mutual Fishing Insurance Company.

A despatch to the Gloucester Mutual Fishing Insurance Company this forenoon states that the vessel is ashore at Whitehead, N. S. harbor.

March 21.

GLOUCESTER SKIPPER.

Will Be Manager of Big Southern Fish Concern.

We understand that on April 1, at the meeting of stockholders of the Mobile Fish and Oyster Co., Mobile, Ala., the present manager A. Balladares, has been connected with the concern for the past 15 years, and now resigns to go into business of the same nature on his own account on premises not distant from the present location of the concern he will sever. Capt. James R. Clark, of Gloucester, Mass., and until lately commander of the fishing vessel which bears his name, will succeed Mr. Balladares as manager. Capt. Clark has arrived from Boston and is being "broken in" to fill the responsible position which he will occupy after April 1. Capt. Clark has been identified with the snapper fishing business for a score of years, and has established a reputation of being hardworking and reliable, hence it is expected that this combined with a good supply of business sense will make a good manager for the said concern, whose largest interests and energy are concentrated in the snapper business.—New York Fishing Gazette.

March 21.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Vigilant, via Boston, 10,000 lbs. salt cod.
Sch. Fannie Belle Atwood, via Boston, 40,000 lbs. fresh fish.
Sch. Etta Mildred, shore.
Sch. Natalie J. Nelson, via Boston.
Sch. Walter P. Gouliart, via Boston.
Sch. Annie and Jennie, via Boston.
Sch. Massasoit, via Boston.
Sch. Mary E. Cooney, via Boston.
Sch. Julietta, shore.
Sch. Agnes V. Gleason, via Boston.
Sch. Matchless, via Boston.
Sch. Emily Cooney, via Boston.
Sch. Rita A. Viator, shore.
Sch. Belbina P. Domingoes, shore.

Vessels Sailed.

Sch. Cavalier, halibuting.

Today's Fish Market.

These prices are based on the last known sales.

Salt headline Georges codfish, \$5.25 per cwt. for large, \$4.25 for medium.

Salt trawl Georges codfish, \$4.50 for large, 3.50 for medium.

Salt hake, \$1.00.

Salt haddock, \$1.50.

Salt cusk, \$2.25.

Salt trawl bank codfish, \$3.50 for large, \$3.00 for medium.

Newfoundland frozen herring for bait, \$3.00 per cwt.

Shore frozen herring, for bait, \$2.50 per cwt.

Splitting prices of fresh fish: Large Eastern cod, \$1.75; medium do., \$1.25; large Western cod, \$2.12 1-2; medium do., \$1.50; haddock, 85 cts.; cusk, \$1.25; hake, 80 cts.; pollock, 65 cts.

Fresh halibut, 8 cts. per lb. for white and 5 cts. for gray.

Boston.

Sch. James S. Steele, 4000 haddock, 500 cod, 3000 hake.

Sch. Minerva, 4000 haddock, 2000 cod.

Sch. Dixie, 500 haddock, 3500 cod.

Sch. Vera, 40,000 haddock, 8000 cod.

Sch. Nokomis, 1200 haddock, 8000 cod.

Sch. Margaret Dillon, 500 haddock, 500 cod, 1000 hake.

Sch. Shepherd King, 2000 haddock, 5000 cod.

Sch. Arbitrator, 1000 haddock, 6000 cod, 2500 hake, 3000 cusk, 10,000 halibut.

Sch. Catherine and Ellen.

Sch. M. P. Howlett, 12,000 haddock, 2500 cod.

Sch. Motor, 10,000 cod.

Sch. Thomas A. Cromwell, 40,000 haddock, 3000 cod.

Sch. Seaconnet, 10,000 haddock.

Sch. Marion, 1800 cod.

Haddock \$3 to \$4, large cod \$4 to \$4.50, market cod \$2 to \$3, pollock \$4, hake \$2 to \$6, cusk \$1.50.

March 21.

March 21.

Blue Fishing Fleet.

Many of the vessels running to Fulton Market are fitting out for blue fishing in southern waters, and a few captains have already left for the scene of operations. The remaining members of the fleet will sail next week and expect a profitable season.

March 22.

HAD BAD WEATHER.

Incoming Vessels Had Rough Time on Georges.

Crews Had Hardly a Chance To Fish During Trips.

Sch. Joseph W. Lufkin, Capt. Charles White, arrived from Georges haddocking this morning. Capt. White reports very hard weather, with hardly a chance to fish and was very glad to know that his two missing men, whose rescue has been previously reported in the TIMES, had been picked up and were safe.

Sch. Jennie B. Hodgdon, Capt. Isaac Merchant, arrived this morning from Georges halibuting. Capt. Merchant reports most terrible weather since March came in and only on one day was the weather what could be called fair and before that closed they had a gale of wind. What sets were had they had to fairly steal and take chances on. The Hodgdon came through all of the bad blows without damage and captain and crew consider themselves lucky.

March 22.

Good Trips at Boston.

Sch. Orinoco, Capt. Clarence Malone, and sch. Conqueror, Capt. Robertson Griffin, are at Boston today with big fares of fresh fish.

March 22.

WIDESPREAD DAMAGE.

Caused by Gale on the Newfoundland Coast.

An equinoctial gale raged Tuesday night and Wednesday over the whole Newfoundland coast, causing widespread damage. Shipping reports from various centres show that several vessels have been wrecked and wharves and other water front property destroyed. Two vessels, the Scintilla and the Rover, are missing, and it is feared that both have foundered with their crews. All fishing craft on the south coast are compelled to remain in harbor. Nothing has been heard from the sealing fleet since it left St. John's 11 days ago.

I see that the Gloucester fish packers and curers, in their efforts to be still allowed the use of boric acid on salt codfish, and which they will have if the Pure Food Bill passes, as now seems likely, with Senator Lodge's amendment, have a champion in the person of W. E. Baker of Brooklyn, N. Y. I don't know Mr. Baker, but evidently he is interested in the matter for he has written a long letter to the Man About Town of the Salem News, the following being an extract from the same:

"I have spent a number of years among fishermen all along the Atlantic coast, and I am aware of great losses occurring among the fish merchants on account of not having a good method to preserve the fish. To overcome the losses and to preserve the fish, ice and salt were used. Ice is a fair preservative, but it does not prevent the chemical changes that are undoubtedly dangerous to the consumer.

"Salt is a fair preservative, but such large quantities are required that it destroys the natural flavor and comparatively burns up the fish. Salt cured cod are not edible until they have been parboiled, or soaked over night to withdraw the salt. This process also withdraws much of the nutriment. Consequently, the salt cured cod is not as nutritious, and the original flavor has been destroyed. The climatic conditions around Gloucester prevent the curing of cod with salt alone. A fungus growth develops along the back bone of the salt cured cod that renders it unfit for consumption.

"About 52 years ago the Gloucester fishermen experimented with boric acid. They learned the mixture of one-half boric acid and one-half salt would prevent the fungus growth and by this mixture they could cure the fish with much less salt, resulting in the mild cured cod that has made Gloucester famous throughout the world. If the pure food bill had prevented the use of boric acid on cod, it would have ruined the fish industry in Massachusetts.

"Borax and boric acid are salts, milder in their action on fish and meats than common salt. An outward application of borax or boric acid will preserve fish or meat. They do not penetrate as salt does, so they are preferable to salt for preservative purposes."